

## **Historic, archived document**

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# THE AVOCADO

## *Your Questions Answered*

The Avocado is a tropical or semi-tropical fruit.  
It is not a pear, and the term "Alligator Pear" is a misnomer.  
It is a very delectable fruit and tastes like nothing but an AVOCADO.  
The shape varies from round, to oblong or gourd shape.  
The size varies from an ounce to two or three pounds.  
The color varies from light green to a dark purple, almost black.  
It has one large seed. The tree does not come true from seed.  
Avocadoes are ripened off the tree, from one to two weeks after picking.  
They are unfit to eat unless thoroughly ripe.  
They should be soft enough to spread on bread like butter.  
They stay in fit condition to eat but a few days.  
They have a very **high food value**, and are easily digested.  
They contain from 12% to 30% fat, but very little sugar.  
They may be eaten with any course of food from soup to nuts.  
Spread Avocado on bread or crackers with a little salt.  
Eat it as salad with condiments, or on your pie.  
It makes a delicious soup and is fine frozen in your ice cream.  
The oil is hard to extract, and canning or drying has not been very successful.  
Avocadoes may be canned successfully as a puree.  
Wherever grown in quantities they are a staple article of diet.  
The taste for them is exceedingly easy to acquire.  
Ninety-five per cent of the people like them at first—if given good ones.  
The price is high in California because of scarcity.  
We have two general types in California— the Mexican and the Guatemalan.  
The Mexican type bears thin-skinned fruits and the leaves give an anise odor.  
The Guatemalan has a thick skin on fruit.  
Avocadoes will stand about as much frost as citrus. The Mexican is hardier than the Guatemalan.  
The tree is evergreen and makes a beautiful shade tree.  
The leaves look somewhat like those of the magnolia.  
There are about 180 varieties of Avocadoes classified in California.  
The California Avocado Association recommends eight varieties for propagation in California.  
Seedling trees have grown sixty feet high and with fifty feet spread.  
Budded trees do not grow so large.  
Budded trees bear in from two to eight years, according to variety.  
Orchards may be so arranged that fruit may be had the year round.  
Trees will carry the fruit weeks after ripe.  
The leaves of the Mexican varieties make a delicious tea (like sassafras to the taste).

DR. H. B. STONEBROOK  
15 North Raymond Avenue  
Pasadena, California

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DO YOU KNOW-

There are only 3,200 acres of land under the San Dieguito Irrigation district and nearly all of this is in large tracts?

DO YOU KNOW-

That land valuation in this particular district will double in the next few years to come?

DO YOU KNOW-

That this district is considered the Garden Spot of Southern California on account of the even temperature and the productive soil?

DO YOU KNOW-

That by investing in this district, you are taking advantage of an opportunity that is presented only once in a lifetime?

DO YOU KNOW-

That to-day is the day, tomorrow may be too late?

Have you not often heard it remarked, "I wish that I had done so-and-so"? Don't allow your life to be paved with regrets. Accept the opportunity afforded and place yourself among the fortunate few who have visualized into the future.

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ON THE 11th DAY OF JANUARY 1900  
I HAVE RECEIVED OF THE  
SHERIFF OF THE COUNTY OF  
SANTA FE, NEW MEXICO, THE  
SUM OF FIFTY DOLLARS (\$50.00)  
FOR THE YEAR 1900.

WITNESSED MY HAND AND SEAL  
THIS 11th DAY OF JANUARY 1900.

JOHN A. HARRIS